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United States Patent [19]**Jensen et al.**[11] **Patent Number:** **5,322,703**[45] **Date of Patent:** **Jun. 21, 1994**[54] **HIGH-YIELD ROASTED COFFEE WITH
BALANCED FLAVOR**[75] **Inventors:** **Mary R. Jensen; Steven J.
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Cincinnati, Ohio[73] **Assignee:** **The Procter & Gamble Company**,
Cincinnati, Ohio[21] **Appl. No.:** **162,818**[22] **Filed:** **Dec. 6, 1993****Related U.S. Application Data**

[63] Continuation of Ser. No. 943,079, Sep. 10, 1992, abandoned.

[51] **Int. Cl.⁵** **A23F 5/04**[52] **U.S. Cl.** **426/595; 426/388;**
426/466[58] **Field of Search** **426/595, 466, 388**[56] **References Cited****U.S. PATENT DOCUMENTS**

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Primary Examiner—Joseph Golian*Attorney, Agent, or Firm*—William J. Winter[57] **ABSTRACT**

Green coffee beans are dried prior to roasting to a moisture content of from 0.5 to 7%. The drying is conducted at from 70° to 325° F. (21° to 163° C.) for from 1 minute to 24 hours. The dried green beans are fast roasted to a Hunter L-color of from 10–16. The dried roasted beans are blended with non-dried coffee beans roasted to a Hunter L-color of from 17–24 and having a moisture content before roasting of greater than about 7%. The blend contains from 1–50% of the dried dark roasted beans and from 50–99% of the non-dried roasted beans. The blend has a surprisingly high yield.

18 Claims, 5 Drawing Sheets